

## Silver Palate's Chicken Marbella

This is an adaptation from the Silver Palate Cookbook, p 86 of the first book, first published 1979. (And also using other adaptations as a guide, such as, the Once Upon a Chef [website](#).) The main change is to reduce the quantities to cooking just one chicken. The original recipe was for four smallish chickens, and designed to serve 10 to 12. Keeping that in mind, many devotees of the recipe say it is a great dish to feed a crowd; it is easy to increase the ingredients given below proportionately. The authors also indicate that bought chicken pieces are acceptable.

The cookbook says: "... the distinctive colours and flavours of the prunes, olives and capers have kept it a favourite for years. It's good hot or at room temperature. When prepared with small drumsticks and wings, it makes a delicious hors d'oeuvre".

As always, use the best chicken you can get – the extra flavour and texture is worth it for this recipe. The main feature is the sweet and sour result – you can experiment with more or less vinegar or sugar.

Below the main recipe is a quicker version from the New York Times (NYT) by Martinez.

### Ingredients (for four to six)

- 1 chicken (1.6 to 1.8 kg) cut into eight pieces, skin on, and excess fat trimmed off or use chicken thighs with bone in and skin on
- ¼ cup olive oil
- ¼ cup red wine vinegar
- 2/3 cup pitted prunes
- 2/3 cup pitted Spanish green olives
- 1/3 cup capers, including a bit of juice
- 8 cloves garlic, peeled and chopped/crushed
- 3 to 4 bay leaves
- ¼ cup fresh oregano, chopped, or 1 tbsp dried oregano
- ½ tsp salt, ¼ tsp freshly ground pepper
  
- ½ cup dry white wine
- ½ cup brown sugar
  
- to garnish, 1 to 2 tbsps finely chopped Italian parsley or coriander

### Preparation

1. In a large bowl, combine the olive oil, vinegar, prunes, olives, capers and juice, garlic, bay leaves, oregano, salt and pepper. Add the chicken pieces and turn to coat. Cover. Refrigerate overnight. Toss a few times until cooking time.
2. Preheat the oven to 170°C. Arrange the chicken in a single layer in a shallow roasting pan; spoon all the marinade ingredients (prunes, etc) over it and in between. Pour in the wine around, but not over, the chicken. Sprinkle the chicken pieces with the brown sugar.
3. Bake until the thick parts of the thighs or breasts yield clear yellow juice when pricked with a fork, 50 to 60 minutes. Baste two or three times with the pan juices once the chicken begins to

brown. (When basting, do not wash off the sugar. If the chicken browns too quickly, cover lightly with foil.)

4. Serve the chicken straight from the baking dish garnished with parsley or coriander. Alternatively, transfer the chicken pieces to a warm serving platter and top with the prunes, olives and capers, garnish, and serve the juices in a jug.

5. Serve with a green salad and or potatoes or vegetables of choice.



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From Silver Palate Cookbook – see p 86 of the first book.

That recipe calls for four small chickens (around 1 to 1.2 kg each). Otherwise use two chickens of normal size (1.6 to 2.0 kg).

This recipe, from the New York Times adjusts for that, using two larger chickens, and makes some other minor adjustments. Use one chicken for four to six people.

Below that is a quicker version from the NYT by Martinez.

Recipe from "[The Silver Palate Cookbook](#)". Adapted by [Christine Muhlke](#)

- Yield 6 to 8 servings
- Time 1 hour 20 minutes, plus overnight refrigeration



If there's such a thing as boomer cuisine, it can be found in the pages of "The Silver Palate Cookbook" by Sheila Lukins and Julee Rosso. With its chirpy tone and "Moosewood"-in-the-city illustrations, the book, published in time for Mother's Day in 1982, gave millions of home cooks who hadn't mastered the art of French cooking the courage to try sophisticated dishes like escabeche, wild mushroom soup and that new thing called pesto. This recipe, also in the book, came to The Times in a 2007 article celebrating the 25th anniversary edition. The briny-sweet combination once seemed as risky (capers! prunes!) as the East Village, but now it's considered as classic as Grand Central. —Christine Muhlke

Featured in: [Book Of Revelations](#).

[One Pot](#), [Roasts](#), [Chicken](#), [Garlic](#), [Olive Oil](#), [Dinner](#), [Weekday](#), [Main Course](#), [Fall](#)

## Ingredients

- ½ cup olive oil
- ½ cup red wine vinegar
- 1 cup pitted prunes
- ½ cup pitted Spanish green olives
- ½ cup capers, with a bit of juice
- 6 bay leaves
- 1 head of garlic, peeled and puréed
- ½ cup fresh oregano, chopped, or 1/4 cup dried oregano
- 2 teaspoons of salt
- ¼ teaspoon freshly ground pepper
- 2 chickens, 3 1/2 to 4 pounds each, quartered
- 1 cup dry white wine
- 1 cup brown sugar
- 2 tablespoons finely chopped flat-leaf parsley

## Preparation

1. In a large bowl, combine the olive oil, vinegar, prunes, olives, capers and juice, bay leaves, garlic, oregano, salt and pepper. Add the chicken pieces and turn to coat. Refrigerate overnight.
2. Preheat the oven to 350 degrees. Arrange the chicken in a single layer in a shallow roasting pan; spoon the marinade over it evenly. Pour in the wine and sprinkle the chicken with the brown sugar.
3. Bake until the thigh pieces yield clear yellow juice when pricked with a fork, 50 to 60 minutes, basting two or three times with the pan juices once the chicken begins to brown. (When basting, do not brush off the sugar. If the chicken browns too quickly, cover lightly with foil.)
4. Transfer the chicken pieces to a warm serving platter and top with the prunes, olives and capers; keep warm. Place the roasting pan over medium heat and bring the pan juices to a boil. Reduce to about 1/2 cup. Strain into a heatproof bowl, add the parsley and pour over the chicken.

Weeknight Chicken Marbella, by Rick A. Martinez, New York Times

<https://cooking.nytimes.com/recipes/1020542-weeknight-chicken-marbella>

Martinez wrote:

The [chicken Marbella](#) recipe from “The Silver Palate Cookbook” is rich and deeply flavorful, but time-consuming. It also requires overnight marinating, which doesn’t suit last-minute cravings or weeknight grocery runs. This no-marinade-needed Marbella gets the job done - and well - in under an hour. Chicken thighs are seared hard until deep golden brown to render the fat, which also helps amp up the chicken flavor. This version is also significantly less sweet than the original, but if you like your brown sugar, use 1/3 cup instead. The reduced pan sauce is easy to love, so be sure to serve with a loaf of crusty bread to mop it all up.

### INGREDIENTS

- 1 tablespoon extra-virgin olive oil
- 6 bone-in, skin-on chicken thighs (about 2 1/2 pounds)
- Kosher salt and freshly ground black pepper
- 5 garlic cloves, thinly sliced
- ½ cup pitted prunes
- ½ cup pitted Spanish green olives
- ¼ cup drained capers, plus 1 tablespoon caper brine
- 3 fresh or dried bay leaves
- 2 tablespoons fresh oregano, chopped, or 1 tablespoon dried oregano
- 2 tablespoons dark brown sugar
- 1 cup dry white wine
- ¼ cup red wine vinegar

### PREPARATION

1. Heat olive oil in a large skillet over high until shimmering and tiny wisps of smoke are visible, about 2 minutes. Add chicken, skin-side down, cover and cook until deep golden brown, about 10 minutes. (Covering the chicken speeds up the cook time and prevents the oil from splattering all over your stovetop.) Flip chicken, cover again and cook until golden on second side, about 5 minutes. Add garlic and cook, stirring, until fragrant, 1 minute.
  2. Arrange prunes, olives, capers and brine, bay leaves and oregano in between chicken pieces. Sprinkle with brown sugar, 1 tablespoon salt and 1/2 teaspoon pepper; pour wine and vinegar over top and bring to a boil. Reduce to low, cover and simmer until chicken is cooked through, 15 to 20 minutes.
  3. Transfer chicken to a serving platter and return pan to high heat. Cook sauce, swirling occasionally, until reduced and slightly thickened, about 5 minutes. Spoon pan sauce over chicken and serve.
- YIELD 4 to 6 servings
  - TIME 45 minutes